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PUB-NO: JP02001045973A

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TITLE: PRODUCTION OF GREEN TEA BEVERAGE AND GREEN TEA BEVERAGE PRODUCED BY THE SAME METHOD

PUBN-DATE: February 20, 2001

INVENTOR-INFORMATION:

NAME

COUNTRY

MORI, HIROKAZU

MORI, MASAO

ASSIGNEE-INFORMATION:

NAME

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MITSUI NORIN CO LTD

APPL-NO: JP11222123

APPL-DATE: August 5, 1999

INT-CL (IPC): A23F 3/20; A23F 3/16; A23L 2/70

ABSTRACT:

PROBLEM TO BE SOLVED: To suppress the occurrence of flocs peculiar to a green tea beverage for a long period while retaining the water color and flavor unique to the green tea without requiring a special apparatus by treating an extract liquid from the green tea with an α -amylase without containing other enzymes.

SOLUTION: A green tea as a raw material is initially extracted with warm water or hot water and solids such as tea grounds are separated to thereby provide an extract liquid of the green tea. Water is then added thereto to dilute the extract liquid to a concentration suitable for a green tea beverage. Ascorbic acid or its salt, etc., as necessary, is added thereto. The prepared extract liquid is finally filled in a hermetically sealed container such as a can or a PET bottle to provide a product. A sterilizing treatment, as necessary, is included in the process.

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